



Vignobles de la Loire

BRUNOLAFON
wine selection



Loire, Domaine les Pierres d'Aureles, Aeras, AOC Crémant de Loire, Rosé

AOC Crémant de Loire, Vallée de la Loire et Centre, France

Les Pierres d'Aurèle is an estate located in Saint-Georges-sur-Cher, taken over in 2010 by Pierre-André Frot and his wife. A trained oenologist with experience in prestigious Bordeaux and Burgundy domaines, Pierre-André channels his passion and meticulous approach into crafting expressive, terroir-driven wines from the diverse clay-silica and limestone soils surrounding Chenonceaux. With vines aged from 15 to over 100 years and a rich palette of Loire varietals - from Sauvignon Blanc to the more local Pine

LOCATION

Oceanic with continental influence, tempered by the valleys of the Cher and the Loire.

TERROIR

Limestone subsoil (Tufeaux). Clay-silica soil with a stony predominance (Perruches).

IN THE VINEYARD

Old vines over 50 years old. Single Guyot pruning. Natural grass cover between the rows. Second year of organic conversion.

HARVEST

40 hL/ha on average.

WINEMAKING

Hand-harvested by selection. Vinification in stainless-steel tanks. Secondary fermentation on natural yeasts during alcoholic fermentation (Pétillant Naturel).

AGEING

Aged in the cellar for a minimum of 12 months on slats.

VARIETAL

Grolleau

10 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Complex and aromatic nose with floral and gourmand notes. Broad, long finish ending with delicate hints of raspberry.

FOOD PAIRINGS

Serve between 8–10°C, either as an aperitif, with a fresh fruit salad, or with a red fruit dessert.



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

